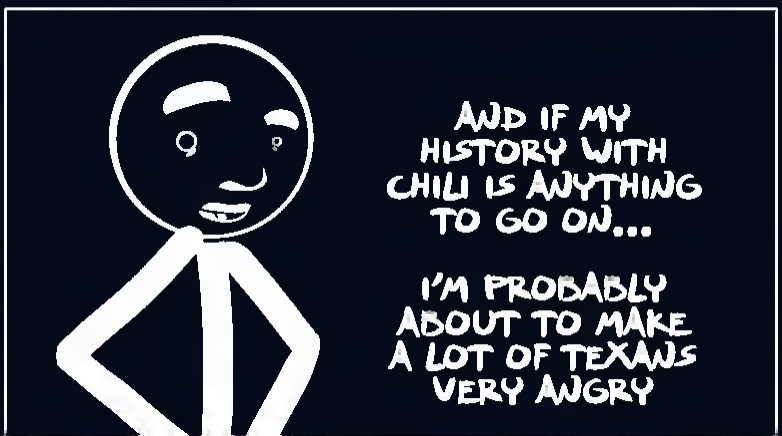
# COOKING COMICALLY

SO I'VE GOT A CERTAIN CHILI RECIPE FOR YOU TODAY


AND IF MY HISTORY WITH CHILI IS ANYTHING TO GO ON...
I'M PROBABLY ABOUT TO MAKE A LOT OF TEXANS VERY ANGRY

I CAN'T WAIT!

SUPER
I AM CHILI
TURBO
HD REMIX
SERVES: 6
DIFFICULTY

# INGREDIENTS

## THE MEATS

**Ground Beef**
1 lb 450g

**Italian Sausage**
½ lb 225g

## THE OTHER THINGS

**Jalapeño**
1

**Garlic**
3 cloves

**Red Pepper**
1 small

**Onion**
½

## THE SAUCE

Tomato Sauce
45oz 1.3kg

Kidney Beans
15oz 425g

Diced Tomatoes
15oz 425g

Roasted Corn
8oz 220g

Chili Beans
8oz 220g

Beer
4oz 120ml

## THE SEASONING

All-Purpose Flour
1Tbsp 8g

Chili Powder
4Tsp 11g

Sugar
1½Tsp 6g

Cayenne
1Tsp 4g

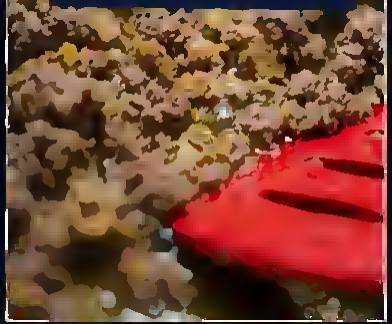
OREGANO
GROUND CUMIN
PAPRIKA
Oregano
1 Tsp 1g
Cumin
½ Tsp 1.5g
Paprika
½ Tsp 2g
Salt
½ Tsp 2g
Pepper
½ Tsp 1g
GROUND CLOVES
Cloves
¼ Tsp .5g

FIRST UP YOU WANT TO COOK THE MEATS

AND CHOP THE OTHER THINGS

THINGS CHOPPED?

MEATS BROWNED?



PUT YOUR SEASONING PACKETS BACK IN THE CUPBOARD

WE DO IT LIVE AROUND HERE

All-Purpose Flour

1 Tbsp 8g

Chili Powder

4 Tsp 11g

Sugar

1½ Tsp 6g

Cayenne

1 Tsp 4g

Oregano

1 Tsp 1g

Cumin

½ Tsp 1.5g

Paprika

½ Tsp 2g

Salt

½ Tsp 2g

Pepper

½ Tsp 1g

Cloves

¼ Tsp 5g

SHAKE IT

SMELLS LIKE THE MUSK OF A SEXY LUMBERJACK...
SNIFF

DUMP THAT SEASONING INTO THE SLOW COOKER ALONG WITH THE REST OF THE THINGS AND STIR IT UP

Tomato Sauce
45oz 1.3kg

Kidney Beans
15oz 425g

Diced Tomatoes
15oz 425g

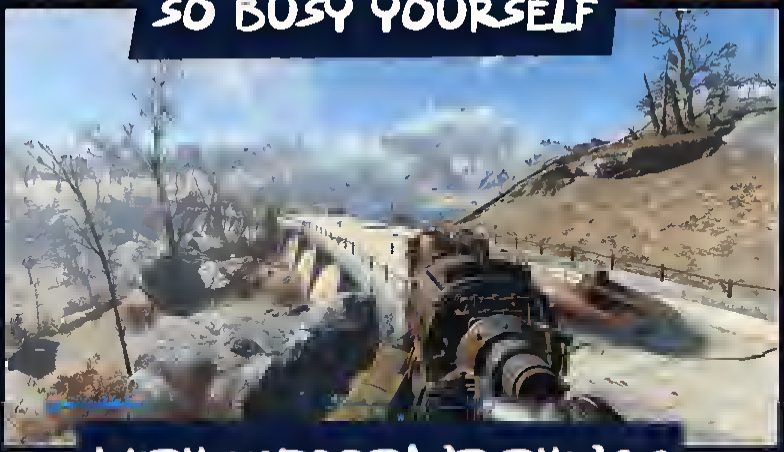
Roasted Corn
8oz 220g

Beer
4oz 120ml

Chili Beans
8oz 220g

NOW WE'RE GONNA SLOW COOK THIS BUSINESS ON LOW FOR 6-8 SOLID HOURS

SO BUSY YOURSELF



WITH IMPORTANT THINGS

UNTIL...

READY!

TORTILLA CHIPS!

CHEESE!

WHAT'S THAT?

THIS LOOKS AMAZING?

AND IS A GREAT EXAMPLE OF WHAT CHILI SHOULD BE KNOWN AS FROM NOW ON?

AND ALSO I'M SUPER HANDSOME?

AWWW YOU'RE SO NICE!

# END NOTES

- If you don't have a crockpot this can work in a regular pot, just simmer on low heat for 2+ hours stirring often
- Of course this isn't the only way to make chili and some would argue that this isn't chili at all. Call it whatever you want, it's still delicious
- Experiment! Let me see what you come up with.
- The game in the screenshot is Fallout 4

## And as always

# Thank You For Reading

Please consider supporting me on
patreon.com/cookingcomically